

Welcome

At **Vinoria Lilo**, it's all about sharing great flavors and enjoying food in a relaxed, informal atmosphere. Our menu features 12 dishes all focused on seasonal ingredients and a love for Mediterranean cuisine.

We recommend 3-4 dishes per person to get the best experience from our menu. However, if you'd like a longer journey through our kitchen, we also offer the chef's 4-course menu for 350 DKK per person. This menu must be ordered for the whole table and will be served on family style sharing plates. The food will be served continuously.

Kitchen opens from: Mon-Fri: 3:00PM - 9:30PM | Sat: 12:00PM - 9:30PM

SARDINHAS EN LATA 85

Canned fish, grilled lemon, mayo & bread

RICOTTA CRÈME 95

Figs, lemon, honey, hazelnuts & bread

TIROKAFTERI 85

Danish pumpkin, feta, black olives, parsley, crunchy chili & bread

PADRONS PEPPERS 95

Grilled lemon, parmesan & mayo

FORMAGGIO 115

Two types of cheese, crackers & compote

TRUFFLE MUSHROOM TOAST 125

Potato buttermilk bread, truffle, mushrooms, crème, parmesan & thyme

BURRATA DI STRACCIATELLA 135

Semi-baked tomatoes, pine nuts & extra virgin olive oil

SALATA MEDITERRANEA DI POMODORI 120

Tomatoes, black olives, salted yogurt, cucumber & basil

TARTARE DI LILO 135

Hand-cut tenderloin with dashi mayo, panko, pickled mushrooms & mushroom powder

RIGATONI ALLA 'NDUJA 145

*Pasta, Tomato sauce, 'Nduja, creamy burrata & pesto
- Add Lilo's famous meatballs 50,-*

RISOTTO AL POLPO 165

Creamy risotto, tender octopus, lemon, parsley & Italian crudité zucchini

PANNA COTTA 95

Ymer fromage, burned Danish apples, white chocolate

ADD-ONS

GREEN OLIVES - marinated in garlic, oregano, thyme, lemon	30
SALTED SMOKED ALMONDS	40
SALTED SMOKED ALMONDS + GREEN OLIVES	65
SOURDOUGH BREAD - w. extra virgin olive oil	45

Please ask the staff regarding any allergies
